

CLAIMS OF THE INVENTION

1. A method of making and handling a tortilla wrapped food product, the method comprising the steps of:

providing a tortilla shell with an inner and an outer face;

providing a food core;

perforating the tortilla shell;

wrapping the food core in the tortilla shell with the food core adjacent the inner face of the tortilla shell;

cooking the wrap; and

removing the wrap and allowing it to cool

2. The method of Claim 1 wherein the cooking step includes deep frying the wrap.

3. The method of Claim 1 wherein the cooking step includes the step of heating the wrap on a roller grill.

4. The method of Claim 1 further including a step of providing a quill cutter.

5. The method of Claim 4 wherein the perforating step includes the step of rolling the quill cutter across the tortilla shell.

6. The method of Claim 1 further including, prior to the wrapping step, the step of misting the tortilla shell.

7. The method of Claim 1 further including the step of providing a case for the storage and handling of a multiplicity of wrapped food products.

8. The method of Claim 7 further including, after the removing step, the step of placing the wrap in the case.
9. The method of Claim 1 further including, after the wrapping step and before the cooking step, the step of freezing the wrap.
10. The method of Claim 9 further including the step of providing a case for storage and handling of a multiplicity of wrapped food products and wherein, before the freezing step, further including the step of placing the wraps in the case.
11. The method of Claim 1 wherein the wrapping step includes the step of tightening the wrap such that a portion of the inner face of the tortilla shell is flush against an outer surface of the sausage and a portion of the inner face of the tortilla shell is flush against a portion of the outer face of the tortilla shell.
12. The method of Claim 1 further including, prior to the wrapping step, the step of coating the inside face of the tortilla shell with flavoring.
13. The method of Claim 2 wherein the cooking step proceeds in a cooking oil heated to a temperature in the range of about 300° to 500° until the tortilla shell is a golden brown color, whereupon it is removed from the cooking oil.
14. The method of Claim 2 wherein the perforations are either cylindrical or slotted.
15. The method of Claim 14 wherein the perforations are randomly located.
16. The method of Claim 3 wherein the tortilla shell of the providing step includes about ½ to 1% cooking oil.

17. The method of Claim 1 wherein the food core is one of the following: bean product, egg product, frankfurter or sausage link.